

MSNA 2011 FARM TO TRAY RECIPE CONTEST RULES

The Contest entry deadline is September 16th at 4:30 PM. All entries must include the *MSNA 2011 Farm to Tray Recipe Contest Entry Form* and a copy of the recipe using the *MSNA 2011 Farm to Tray Recipe Form*. Forms may be downloaded from the MSNA website (www.MdSNA.org). Submit Entry Form and Recipe Form online to Christina Driscoll, Contest Chair at driscoll25@comcast.net. Or mail the forms to Christina Driscoll, 4915 Longview Road, Woolford, MD 21677. The first eight teams to submit both forms by the deadline will participate in the Contest. Each team can have up to three members.

1. Standardized recipes must be original and appropriate/available for the School Breakfast Program or the National School Lunch Program.
2. Recipes must be entered on the official *MSNA 2011 Farm to Tray Recipe Contest Form*.
3. The recipe must be prepared from a **FRESH** fruit or vegetable (not frozen, canned).
4. The recipe can be for an item to be served cold or hot.
5. Each serving must contain at least 1/4 cup fresh fruit or vegetable.
6. Do not include protein foods in the recipe (meat, cheese, eggs).

RULES AND INFORMATION FOR TEAMS SELECTED TO ENTER THE MSNA 2011 FARM TO TRAY RECIPE CONTEST

1. The contest will begin at 10:15 AM sharp on Saturday October 8, 2011, in the contest area on the second floor in the Convention Center (former Bake-Off area). Teams must be at their assigned stations at 10:10 AM. The teams will have **ONE HOUR** to prepare their recipe for presentation and judging. Judging will begin immediately following the contest. First, second and third-place winners will be announced on Saturday afternoon at the Closing General Session. Cash prizes will be awarded to the winning teams and team members.
2. All recipes must be assembled by each team at their assigned station in the Contest area at the Convention Center on Saturday.
3. Each team must provide all recipe ingredients, utensils and disposable gloves to be used at their station.
4. Each team must make 25 servings of their recipe for judging and audience sampling.
5. Each team must follow all food safety guidelines.
6. Each team must provide 50 copies of the recipe for Convention participants.
7. Kitchen facilities will be available at the Convention Center for food refrigeration and/or cooking during the contest. Due to space constraints, only one member per team will be allowed in the kitchen. Convention Center kitchen utensils (bowls, pans, knives, etc) **MUST REMAIN IN THE KITCHEN**. As an alternative, teams may choose to pre-cook items at their own facility and bring to the Convention Center. Again, all food safety guidelines must be followed!

HAVE FUN SHOWING AND SHARING YOUR TEAM SPIRIT!!

For information call:
Christina Driscoll
Farm to Tray Recipe Contest Chair
410-279-7656